

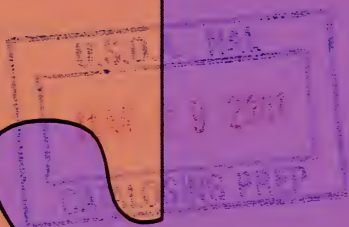
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HACCP

AND YOUR WORKPLACE



WHAT IS HACCP?



The Hazard Analysis and Critical Control Point (HACCP) System is designed to prevent, eliminate, or reduce food safety hazards. It is based on the following seven HACCP principles:

1. Conduct a hazard analysis.
2. Identify critical control points.
3. Establish critical limits for each critical control point.
4. Establish monitoring procedures.
5. Establish corrective actions.
6. Establish recordkeeping procedures.
7. Establish verification procedures.

PREVENTIVE MEASURES

Food safety hazards can affect the safety of your food products unless steps are taken to control the hazards. Preventive measures are based on regulatory limits or on other scientific documentation.

Examples of some preventive measures are:

- Proper heating and cooling temperatures
- Separating raw and cooked products
- Checking to see that chemicals are being stored and used properly



MONITORING PROCEDURES

Monitoring involves a series of observations and measurements that make sure the critical limits are being met. These activities can include the following:



- Checking the heating and cooling time
- Reading a thermometer
- Visual inspections of incoming raw product and other materials

It may be part of your job to keep track of critical limits along the production line.

RECORDKEEPING PROCEDURES

Recordkeeping is an essential feature of the HACCP system.

Accurate records can help prevent a food safety problem before it happens.

Remember to sign and date all HACCP-related paperwork.



WHAT'S YOUR ROLE?

Your role under HACCP will be to help make sure that safe food is being produced.



Under the HACCP system, employees will be responsible for different tasks. Some may include the following:

- Keeping an eye on certain parts of the production process
- Writing down observations
- Reviewing your HACCP records
- Calibrating thermometers

If you are asked to do HACCP monitoring, make sure that you are familiar with the monitoring procedures and with the appropriate corrective actions to take if something goes wrong.

WHERE TO GET MORE INFORMATION



* NATIONAL AGRICULTURAL LIBRARY



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FSIS Technical Service Center
(800) 233-3935, ext. 2

FSIS web site
<http://www.fsis.usda.gov>

USDA Meat and Poultry Hotline
(800) 535-4555

USDA, FSIS, HACCP Small Plant
Coordination Office
(202) 720-3219

National Agricultural Library/USDA
(301) 504-6365
(301) 504-6409 (Fax)

Web site
www.nal.usda.gov/fnic/foodborne/foodborn.htm

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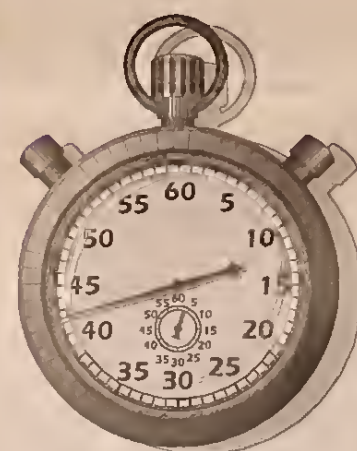
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